





# The Treasurie of commo- dious Conceits, & hidden Secrets.

and may be call'd,

## The Bustwines Cleset, of health- full provision.

Mete and necessarie for the profitable  
use of all estates both men and wo-  
men : And also pleasant for  
recreation,

With a necessary Table of all things  
herein contained,

Gathered out of sundrye Experi-  
ments lately practised by men of  
great knowledge.

By I. Par.

Imprinted at London by  
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May 1573.

# C John Partridge to his Booke.

G De forthe my little booke,  
G That ail on thē may loke:  
F eare not the cattynge booke  
of Zoylles spightfull rage:

I thou canst not Zoyll shon,  
Whose tongue on wheles doth run,  
Moze connyng warkes erst don,

In any former Age  
Thou knwest went never fre,  
But that the Cur Dog hee  
Takes his delight and glē

soz to deface the same:  
How thinkste thou then to voyde?  
The tongur that hath annoyde?  
Great warkes whitch haue imployd  
continually to frame  
A happy common weale?  
And whiche at large reueale,  
That tyme dyd long conceale,

To pleasure every one:  
If thou whiche art but small  
To whom it happen shall,  
Small fruite to bring withall,

soz men to scan vpon:  
Yet must thou be content,  
To beare what Zoylles bent  
Sith the foorth I haue thee sent

(to lay vpon thy backe)  
And if he hap to chyde,  
De thou the bunt al yde,  
And I wyll stande a syde,

And helpe ther if þ lack. Finis

# To the worship

FULL, MAYSTER RICHARDE

WILLOW, Gentleman: one of

the Assistants of the Company of

the Barbours & Surgions:

John Partridge wisheth increase of  
Knowledge by his worthy  
trauayle. (?:)



AFTER THAT I HAD (worwifull Sir) taken some payne, in collectyng certayne hydden Secretes togecher, & reduced them into one Ibol, or Pamphlet (for my own behoofe, & my familiar frends:) yet at the instance of a certayne Gentlewoman (being my dere and speciall frende) I was constrained to publish the same, and considered with my selfe the saying of g wise: which is. That good is best, which to all indifferently, is of like godnes, & effect: & which without respect of person, is good to all indifferently. The consideration

of which,

## THE EPISTLE

of which, and her importunacie together, instiged me to communicate unto the view & publique benefite of all men, this lytell Booke: The contents wherof, doth instruct and teach all maner of persones & Degrees to know perfectly, the maner to make diuers & sundrie sortes of fine Concirs, as well of meates, as of Cōserues & Marmalades, as also, of sweete and pleasant waters, of wonderfull Odours, Operation and Vertues: with diuers other things, that haue not hitherto ben publicuely knownen: which fact of myne (I know) wyll be, not onelye disliked of some, but altogether cōdemned: Not soz that it is euill, but that their fine heades can not digest, that any other beside them selues shuld enjoy the benefit therof, having for their MAXIME, that such thynges, are of small p̄fce, as are common to al men: much after

our

## THE EPISTLE.

our Englysh Proverbs, Quainte and  
daintie: Farre fette and deare bought, is  
good for great Estates. But I account  
that Personone foolys, and unwo-  
rthy helpe of any Phisition or Sur-  
gion: that wyll refuse to receyue,  
or gayne health by the Medicinе of  
any suche Physition or Surgeon:  
who by learnynge the same out of  
AVICENE, GALENE, or HIPOCRA-  
TES, or any others suche Iphes, hath  
often tymes cured the Diseaseles in  
sundrie and many Persones, for  
that the same hath ben commonly  
used: but rather moche wyllynglye  
and courteously to imbrace the  
same ( for present remedye ) as a  
thyng excellently well experymen-  
ted and prooued: I neede not ( right  
worwypfull ) to use these wordes,  
for the Defence of this little Boke,  
considering þ your worship doth be-  
ry wel accept such things, as bny-  
uersally bringþ them a publique

A. iiii.

profeſſe

## THE EPISTLE

profit and btyllie: (whence const-  
steth your delght,) rewardyng ly-  
berally, the trauayle of such, who  
haue, & do trauayle therin. wher-  
fore, for that I among al other per-  
sones, do thinke my selfe mo st be-  
holden vnto your worship: To gra-  
tifie your goodnesse, and to satisfie  
therquest of my frend, I haue com-  
piled this little Boke, whitch I haue  
put forth vnder your w. name and  
protection: protestyng, þ if I shall  
see this worke, whitch w some cost  
and charge, I haue brought to per-  
fectiō, be wel accepted at your hāds  
I shall shortly exhibite vnto your  
worshyp, a thyng of greater balew  
and exympation. And thus, cōmyt-  
tyng your good worshyp to God, I  
ende: who sende you your desire of  
vnderstandingyng and knowledge.

To your Worshyps to  
comandme, I. P.

¶ Thomas Curceyse Gentleman,  
in prayse of the Auctor.

T O pleasure Contreys state who tends  
With carefull hēd, & mo<sup>r</sup>e perpends  
The welth of others: then his owne,  
Whose ſeide is ſowen.

\* To pleasure all, and he that ſolues,  
Of all his toyle, leaſt profit mo<sup>r</sup>ues:  
Deserues at leaſt, the droſe to hane,  
That frankly gaue

\* The Golde that all intricheth ſo,  
Therefore thou Woke where ere thou go:  
Say ſtrately that thy Maſters payne,  
Deserueth gayne.

\* And if that Momus gin to chat,  
þo<sup>r</sup> thou be wiſe, yet feare not that,  
For god deſeruing, well doth craue,  
Rewarde to haue.

\* The whiche reward, without great charge  
Thou mayest geue, if that at large  
Without reproch, thou letteth this goe,  
And thankfull ſhow.

The ſelſe, fo<sup>r</sup> that which herein haue,  
Hath now ſet forth to pleasure the:  
Who eare thou haue, to this inclyne,  
The profits thine.

# FINIS. T. C.

¶ Thomas

**T**homas Blanch Gentleman,  
in the behalfe of the Auctor.

**T**he Painteres Pen: is no smal charg  
Doth now and then: depaint at large  
BELLONAES bryoles, & bloody figh  
To moue somwhiles, a mans delight  
The Poet eke: with paynfull Quyll,  
Doth somtymes seeke: mens eare to fyll,  
With sundry sortes, of Verses new:  
When he reportes, thyngs false & true.  
In both wherof: the learned finde,  
No toy nor scotte: of thyng by kinde,  
That brings not out, som learned sky.  
For which no dout, most wise men wi  
Accept the thyng: what ere it bee,  
That so shold bryng: Commedytie,  
The Partrige here, þe whig hath seught:  
In which nothing daure: need now be boght  
Wherin pleasure: doth full consist,  
And eke Treasure: if that thou lyst,  
By trauayle to, obtayne the same,  
The which to do, I wylsh thee frame.  
And geue hym prayse: that with his toyle,  
Hath in these dayes: from forrayne soyle,  
Brought home to thes, pleasure & gain:  
Then thankfull be, his is the payne,

**FINIS.**

**The Chapters and contentes of  
of this Booke.**

**T**o bake a Capon with yolks of Eggs.  
Chapter. i.

To bake a Feasant, or Capon, in  
steede of a Feasant. Cap. ii.

To bake Chickins, Sparrowes, or other  
Birds. Cap. iii.

\* To bake Wwooks. Cap. iv.

To make Pescodes of Marow. Cap. v.

\* To make a salwe for a rosted Rabbet, first  
bled to King Henry the eight. Cap. vi.

To bake an Oretung. Cap. vii.

\* To make vineger of Roses Violettes, or  
Elderne Berries. Cap. viii.

To make a Marchpane. chapter. ix.

\* To gyld a Marchpane, or Tarte. cap. x.

To bake Quinces. chapter. xi.

\* To kæpe Quinces unpared all the yeare  
longe. chapter. xii.

To make fine blaunch powder for rosted  
Quinces. Apples, or Wardens cap. xiii.

\* To conserue Quinces condite, ready to be  
eaten. chapter. xiv.

To kæpe Plummes condite in Syrop.  
chapter. xv.

\* To kæpe cherries, or Goseberries condite.  
chapter. xv.

. xv.  
LL

## THE TABLE.

- To make conserue of Roses, Redde, or  
white : With the sundrie Vertues and  
Operationns of ecb of them. Cap. xvij.
- \* To make Conserue of Violet flowers,  
with the sundrie Vertues and Operati-  
ons therof. Cap. xviii.
- To make Conserue of Buglose flowers,  
with the sundrie Vertues and Operati-  
ons therof. Cap. xix.
- To make conserue of Borage flowers,  
with the sundrie Vertues and Operati-  
ons therof. cap. xx.
- To make Conserue of Rosemarie flow-  
ers, with the sundrie Vertues and Ope-  
rations therof. Cap. xxi.
- \* To make Conserue of Succarie flowers,  
with the sundrie Vertues and Operati-  
ons therof. Cap. xxii.
- To make Conserue of Elder flowers,  
with the sundrie Vertues and Operati-  
ons therof. Cap. xxiii.
- To make Conserue of Horell, with the  
sundrie Vertues and Operations therof.  
chapiter. xxiv.
- \* To make conserue of Maydenbaire: with  
the sundrie vertues & Operations therof.  
chapiter. xxv.
- \* To make conserue of Clecampane roots  
with the sundrie Vertues and Operati-  
ons therof. cap. xxvi.

To

THE TABLE.

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Flowerdelice: With the sandie Mor-  
tues and Operations therof. Ca. xxxv.
- To make Marmylade of Quinces.  
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- To make Marmalade of Damassines or  
Prunes. Cap. xxix.
- To make conserue of Strawberyes, and  
the vertue thereof. And of Damassines:  
or of Prunes. Cap. xxx.
- To make Conserue of Chertes, and of  
Barberies. Cap. xxxi.
- To make Succade of þ yewls of Orenge:  
and Lemons. Cap. xxxii.
- To make græne Ginger, & Pepper con-  
dice. Cap. xxxiii.
- \*To make al kynd of Syrops. Ca. xxxiv.
- To make Manus Christi. Cap. xxxv.
- To make Lossings. Cap. xxxvi.
- \*To make powder of Holland against the  
Colicke. Ca. xxxvii.
- To make a powder to loose the Bellye  
gentlye. Ca. xxxviii.
- \*To make a receipt to restore Strength de-  
cayed with sicknesse. Cap. xxxix.
- To make Iporas. Chapter. xl.
- To make a Violet, or Damask powder  
for wollen and furres. Cap. xli.
- \*To make a sweet powder for lynen cloths.  
Chapiter. xlj.

- To make a fine Pome Amber. cap. xlifi.
- To make a fine Fumygation to cast on  
the coales. cap. cliss.
- To make the same in Oylets. cap. xlvi.
- \* To make a moist Fume, to put in a Fu-  
myng Dish. cap. xlvi.
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- To make a powder for swete waters.  
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- \* To kepe Barberies whole in Syrope.  
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- To make fine Rice Porredg. cap. lvij.
- \* For the Ague in a womans Breast.  
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- \* For the unnaturall heats of the Lyuer.  
chapter. lxiij.
- \* For the canker in the mouth. cap. lx.
- \* To

LITTLE P A D E .

\* To know what time in the ycare Herbes  
and flowres, shold be gathered in their  
full strength. cap. lxi.

¶ The sundry vertues of Rosees for diuers  
Medicynes. cap. lxii.

\* The sundry vertues of Lyllyes. cap. lxiii.

¶ The sundry vertues of Milfoyle. ca. lxiv.

The sundry vertues of Rosemary. ca. lxv.

¶ A brieke Treatise of Urines as well of  
mennes vynes, as of Womens, to judge  
by the colors, whiche betoken helthe, whiche  
betoken sickenesse, & whiche also betoken  
death. chapter. lxvi.

¶ How to make a soueraigne Water, that  
Doctor Steuens Physicion, a man of gret  
connyng did vse of long erperience. And  
therewith did many cures, and kepte it  
alwayes secret, tyll of late a little before  
his death, that a special friend of his, dyd  
get it in wittynge of him: with the sundry  
vertues and operations thercof.  
chapter. lxvii.

\* FINIS.

# The Auctor to his Booke concerning his friende, whose importunate suete p;rocured him to publish the same.

**G**e little Booke of profit & pleasure,  
vnto thy good misstris, without delay  
And tel her I send theſe for þy p;ro;macs  
of her ernest ſute (ſith the wold haue no nay)  
Let her vſe thy commodities, as wel I knoþe  
To put her frēds for helth, p;ſeruation (may  
And also to pleasure them, for recreation.

Tel her that all thinges in theſe contayned,  
I haue ſene them put oft times in vſe:  
And geuen theſe to be her ſervant retayned,  
To ſerve her faithfully, dowing thy cure.  
And also ſay, of thiſ let her be ſure  
That he with her ſute, of me hath obtained  
Thaꝝ; that no Golde nor god coulde haue  
(gained.

I.

P.

A Cloſer,

# The Closet, or

Treasure of comodous Con-  
cesses and hidden Secretes.

To bake a Capon with yolkes of  
Egges. Cap. i.

**M**HEN THE CAPON IS made redi, trusse him in to þ Coffyn: then take .viii. yolkes of egges sodden hard, & pricke into euery of them. v. Cloues, & put the yolkes into the Coffyn with the Capon: then take a quantite of gynger and salt, and cast it on the Capon, and let it bake .iiii. houres. Then take .ii. raw yolkes of egges beaten into a Gobblet of wertuce, with a good quantite of sugre sodden togither, put it into þ Coffyn and so serue it.

To bake a Fesant, or Capon in steede  
of a Fesant. Ca. ii.

B. f.

Dresse

The Treasury or closet

**D**resse your Capon lyke a Pheasant trussed, perboyled a little glarded w<sup>th</sup> sweete lard: put him into the Coffin, cast theron a little Pepper and Salt: put thereto halfe a dish of sweete Butter, let it bake for the space of. iii. howres, & when it is colde: serue it forth for a Pheasant. And thus bake a Phesant.

\* To bake Chickins.

Chapter. iii.

**T**ake and trusse your Chickins, the feete cut off, put them in the Coffin: the for every chickin put in euery Pye a handfull of Goose berries, a quantity of butter about every Chickin: then take a good quanttie of Suger and Sf. nitron with sufficēt salt, put them into the Pye, let it bake one howre and a halfe, when it is baken take the yolke of an egge & half a Goblet of veriuce w<sup>th</sup> sufficient suger sodden together, put in the pye & serue it.

CCo

of hidden secretes.

**C**o bake Woodcoks.

Chapter. lliij.

P<sup>r</sup>erboyle them, and being cruddled  
put them into the Coffyn with  
swete larde about the, season them  
with Pepper and Salte, and a good  
quantytie of butter, let them bake  
one howre & a halfe, & so serue them.

**C**o make Pescodes of Marow.

Chapter. v.

F<sup>y</sup>re aunce your Marow in length,  
dryue your past as thin as a pa-  
per leafe: the take and lay small  
Raisins, Cynamon and a littel giner  
and Sugur aboute the Mary,  
fashion them vp lyke Pescodes, frite  
them in butter, cast vpon them Ci-  
namon and suger, and serue them.

**C**A Hawce for a rosted Rabbet: to  
King Henry the eight. Cap. vi.

T<sup>r</sup>ake an handful of wavyed percas  
lye, mince it small, boyle it  
with Butter & veruce vpon a  
chaffing dish, season it w<sup>t</sup> suger and  
viss.

The Treasury o; closet

a little Pepper grose beaten, whell  
it is red: put in a fewe fine Crumes  
of white bread, put it in amonge  
the other, let it boyle agayne till it  
be standing, then lay it in a platter,  
lyke the breadth of three fingers.  
lay of each side one rosted Conye(o;  
moe) and so serue them.

To bake an O're young.

Chapter. viij.

Seeth the young till it be tender,  
then slyce it on a boorde in fayre  
peeces: and take a good quantity of  
Marow slyced smal, cast it into the  
botcome of the pye: & lay the slices  
of the young vpon it: and betwixt  
every one some marow, and a little  
salt vpon them. Bake it the space  
of an howre, then tosse valse a man-  
chet a little at the syre, and put the  
cofies into halfe a pynte of Redde-  
wine with a little wvneger, straine  
them out together: then take cloues,

Mace

of hidden Secrets,

Mace, Sennimon and Suger, seeth  
them in þ liquor, tyll it ware come-  
what chick: make a hole in þ couer  
of the Pye, put it in, set the Pye a-  
gayne into the Ouen for a quarter  
of an howre, and serue it.

To make Wineger of Rose.

Chapter.

bij.

In Sommer tyme when Roseys  
blowe, gather them ere they be  
full spred or blowne out, and in dry  
wether: plucke the leaues, let them  
lye halfe a day vpon a sayre borde -  
then haue a bessel with wineger of  
one or two gallons (if you wyl  
make so much roset, )put therin a  
great quantity of the sayd leaues,  
stop the bessell close after that you  
haue syzed them wel togethet, let  
it stand a day and a night, then de-  
uide your wineger & Rose leaues to-  
gether in two parts put the in two  
great Glasses & put in Rose leaues  
gnough, stop the Glasses close, set

B. iii.

them

The Treasury o; closet

them vpon a Shelbe vnder a wall syde, on the Southside wout your house where the Sonne may come to them the most parte of the daye, let them stande there all the whote Sommer longe: and then strayne the vineger from the Roses, and keepe the vinegre. If you shall once in .x: daies, take and strain out the Rose leaues, and put in newe leaues of halfe a daies gathering. the byneger wyl haue the more flauor and odour of the Rose.

You may vse in steede of vinegre, wyne: that it may were eygre, and receive þ vertue of the Roses, both at once. Moreover, you may make your vineger of wine white, red, or claret, but the red doth most bnde the bellie, & white doth most lose.

Also the Damaske Rose is not so great a binder as the red Rose, and the white Rose looseth most of all: whereof you may make vinegre roset.

Thus

Thus also, you may make vaine-  
gre of violets, or of Elder flowers:  
but you must first gather & bise your  
flowers of Elder, as halbe shewed  
hereafter, when we speake of ma-  
kyng Conserue of Elderne flowers.

To make a Marshpane. Cap. 1c.

**T**ake halfe a .Ii. of blanched Al-  
mons, & of white sugre: a quar-  
ter of a .ii. of Rosewater, halfe  
an ounce: & of Damaske water, as  
muche: Beate the Almons with a  
little of the same water, and grinde  
them til they be smal: set them on a  
few coles of ther, til they war thick:  
then beate them agayne with the  
Sugre, fine: Then mixt the sweet  
waters and them together: and so  
gather they, as fashion your March-  
pane. Then take wafercakes of the  
broadest making, cut them square,  
pashe them together with a little li-  
cour, and when you haue made they  
as brode as wil serue your purpose,  
haue

The Acrelary or closet

haue redy made a hoope of a greene  
basell wand of the thiknes of halfe  
an inch on the finner syde smothe,  
and on þ outer syde round a smooch  
without any knags: lay this hoope  
vpon your wafer cakes soresayde,  
at the fyl your hoop w the geare a-  
houe named, the thiknes of þ hoop:  
the same driven smothe aboue w  
the backe of a Silver Spoon as ye  
do a Carte and cut awaie all the  
partes of the Cakes euен close by  
the outsyde of the hoope w a sharp  
knife, that it maye be rounde, then  
hauesting white paper vnderneath  
it, set it vpon a warme hearthe, or  
vpon an instrumēt of Iron or bras  
made for the same purpose, or into  
an Ouen after the breade is taken  
out, so it be not stopped, it may not  
bake but only be hard and through  
dryed, and ye may whyle it is moyſe  
flick it full of Comfets of sundrye  
coolets, in a comely order ye multe  
moyſe

þshidde[n] Secrets.

moyst it ouer with Rose water and Sugur together, make it smoothe: and so set it in the Ouen or other instrument, þ clearer it is lyke lan-terne horne, so much the more com-mended: if it be through drie, and kept in a dry & warme astre: a march-pane wþll laste many yeares, it is a comfortable meat, meete for weake folks, such as haue loste the taste of meats by reason of much and long sicknesse. The greatest secret that is in the makinge of this cleare, is with a little syne flowre of Ryse, Rosewater and Sugur beaten to-gether & layd thin ouer the march-pane ere it go to dryinge: this wþll make it shyne lyke Ice, as Ladys reporte.

To gyld a Marchpane or any other  
kynge of Larte. Cap. x.

Take and cut your leafe of Golde  
as it lyeth vpon the booke, into  
square peces like dice: & w[a] Condes  
B.v. Caples

The Treasury or closet

taylles ende moiste a litle, take the  
Gold vp by the one corner, lay it on  
the place beryng first made moiste: &  
with another tayle of a Conte dry,  
presse the Golde downe close: And  
if ye wil haue the forme of an Hert  
or the name of I E S V S , or any o-  
ther thing, what soever, cut þ same  
through a peice of paper, & lay the  
Paper vpon your Marchpayne, or  
Carte: then make the void place of  
the Paper (þrough whiche, þ March-  
payne appereth) moist with Rose-  
water, laye on your Golde, presse it  
downe, take of your Paper, & ther  
remayneth behinde in Golde the  
print cut in the said Paper.

To bake Quinces. Cap. vi.

Pare them, take out þ Core, per-  
soyle them in water till they  
be tender, let the water run fro-  
mē till they be dry: then put into e-  
very Coffyn one Quince, f it a good  
quātity of marrow, Also take sugre,  
Cynamon,

of hidden secrets.

Cynamon, & a litle Ginger, & fill the Coffin therwith, close it, let it bake an howre, and so serue it.

\* To kepe Quinces unpared all  
the yeare long. Cap. xii.

The ripe Quinces and at þ great  
Tend cut out a stoppell, then take  
out the core cleane, and stop the  
hole agayne with the same stoppel  
(but pare them not) and perboyle  
them a litle, take them vp and let  
the water drayne from them, then  
put all the Cores and some of the  
smallest Quinces into little peeces  
all to cut, into the water wherein  
the Quinces were perboyled, and  
let them sethe till the liquoꝝ be as  
thick as molten sise, that painters  
occupye, then take it from the fyre  
and let it keel: in the meane season  
couch your cold Quinces in a barell  
or smearthe pot: þ great end down-  
ward (if the stoppel be out ſe makes  
ſmall mater) & one vpon another.

Chry

## The Treasury or closet

Then put the lsquoz in, that it be a handfull ouer and aboue them, couer them close, and after .lxxii. or .v. dayes, looke to them and when you see the lsquoz suncke downe, put in more of þ same whch ye purposed to kepte to couer them as before, then lay a boord upon them and a stone that they rise not, and couer the vessell close with a thicke cloth folded, that it take no ayre, so let them remayne. And when ye intende to occupy some of them, uncover the vessell and ye shall fynde a Creame coueryng the whole lsquoz, breake it in þ midst, turn it ouer wth your hand, then take out your fruite in order begining in þ midst first: then by þ sides, so that you remoue none (if it maye be) but those þ you take away and every time that ye break the Creame to fetch Quinces, turne the Creame ouer agayne into his place, for you muste know that the Creame

of hidden Secrets.

Creame keepeth out ayre, & kepe-  
th in the strength of the Surrop,  
therefore it maketh much to the con-  
seruation of the fruite to saue it,  
and also to se þy bessel close couered,  
Also when ye wyl bake your Quin-  
ces, washe them well and cleane in  
warme water, and bake them as  
before is written.

To make fine Waunch powder  
for rosted Quinces.

Chapter.

xxii.

Take syne Sugert halfe a pound  
beaten in a whote Morter too  
syne powder, of whyte Ginger pa-  
red halfe an ounce, of chosen Sint-  
mon a quarter of an ounce beaten  
ready to syne powder, mixt them  
well together, and þy you wyl haue  
it mooste excellent cast two Spoon-  
fuls Rose or Damask water in the  
beatyng of the Sugert.

To

The Treasury, or closet.

To conserue Quinces in Syrope condit,  
alway ready to be serued whole or  
in quarters. Cap. xxxii.

After your Quinces are cored  
and pared, seeth them till they  
be tender & soft: then lay them  
out till they be colde, in the meane  
time take of y same licoz. ii. quarts  
or more (according to the number of  
your Quinces which ye wyll kepe)  
and put therein the cores and some  
other small Quinces, all to cut in  
small pieces, sethe them in y licoz  
to make the Syrope strong, straine  
them, & put into the licoz being.  
ii. or .iii. quarts .i. pynce of Rose-  
water, & for euery quart also of ly-  
quoz, one halfe pound of suger, seeth  
them agayne together on a soft fire  
of coles tyl y suger be incorporated  
with the liquo, then put in your  
Quinces, let them seeth softly tyl  
you perceave that your Syrope is  
as thick as liue hony, then set them

to

of hidden Secrets.

to keel, and take them out, lat them  
in a tray or treene platter: tyl they  
be cold, then take one ounce of bru-  
sed Cintmon, & some whole cloues,  
put them, wth some of the Cintmon  
in the Syrope, and when it is colde  
lat a larde of quinces in your glasse  
(called a gestelyn glasse) or an erthe  
pot well glased, then straw a little  
of your Cintmon vpon you Quin-  
ces, thē powre some Syrope, lay on  
an other larde of Quinces, and a-  
gayne of your spise, and Syroppe,  
and so foorth tyl you haue done:  
and couer them two fingers ouer  
with Syrop aboue, couer thē close:  
and within . iiij . or . viii . dapes,  
ooke to them, and when ye finde  
the Syrop wrunken downe, put in  
more, and so teltrue them. These  
are to be serued in wch Syrop.

See that the Quinces be tender-  
ly sodden, and the Syrop thick and  
stronge enough.

¶ Plummies

The Treasury, or cleser.

¶ plummes condic in Syropē  
Chapter. xv.

Take halfe a pounde of Suger,  
halfe a pint of Rosewater and  
a pinte of fayre Raynewater,  
or of some other distilled water,  
seeth þ Suger & þ two waters vpon  
a softe fyre of coles, till þ one halfe  
be consumed: then take it frō þ fyre &  
when it leaueth boylisg, put therin  
halfe a pound of ripe Damaznes,  
or other plummes, & set it agayne  
on the embers, & keepe it in the lyke  
heate till the plummes be softe by  
the space of an houre if neede bee,  
then put into it some cloues brused  
and when it is coulde keepe it in a  
Glasse, or in an earthen or Gally-  
potte, the stronger the Syropē  
is with Suger, the better it wyll  
continew.

Some put into the Syropē Si-  
nimon, Saunders, Nutmegges.  
Cloues,

or hidden lettres.

**C**loues, and a little Ginger: seethe  
them not hastyly so; feare of muche  
breaking.

**E**to kepe Cherries condit, or  
Goosberries. Cap. xv.

**M**ake your syrop as for plummies  
then take halfe a pound of  
Cherries and cut off half the length  
of y stalle of euery Chery, put them  
into the syrop, and vse them as you  
did the plummies, put in what spice  
that pleaseþ you, and so kepe it as  
before is written: but make your  
syrop strong enough of suger let it  
ware hore and corrupte, then must  
ye make a new syrop stronger of the  
Suger: and put the cherries in it to  
keepe, as before is sayde. Thus  
ye may doe w Goosberries to make  
of them Tarts, or sawces al y wyna-  
ter longe, sauing that Goosberries  
may be wel sodden without break-  
yng, because of their tough skin, so  
it be softly and diligencely donne.

C. t.

**E**to

The Wcremyre, or Riwett  
To make Conserue of Roses, or other  
Flowers. Cap. xvij.

Take the Buddes of Red Roses,  
somwhat before they be ready  
to spred: cut the red part of the  
leaves from þ white, then take the  
red leues and beat and grind them  
in a stony morter with a pestell of  
wood, and to euery ounce of Roses,  
put. iii. ounces of suger in þ grin-  
ding (after the leues are wel beaten)  
and grinde them together till they  
be perfectlye incorporated, then  
put it in a glas made for the nonce:  
and of purpose: or els into an ear-  
þē pot: stop it close, and so kepe it.

Thus ye may make conserues of  
all kynde of flowres vsed therunto.

The vertue of the conserue of Roses.

Conserue of Roses comforteth  
the stomack, the heart and all  
the bowells, it molyseth and  
softneth

of hidden secretes.

softneth the bowells, and is good  
against blacke Coler : melancolys  
conserues of white roses doth loose  
the belly more then the red.

To make conserue of Violets.

Chapter. r. viii.

Take the flowres of violets and  
picke them from the stalle, beat  
and grind them with suger, as you  
doe your Roses, to these put double  
the waight of Suger to y maight  
of violet flowres, but to all other  
flowres put. iij. partes of Suger to  
i. partes of the flowres.

The vertue of the same.

Conserue of violet flowres is  
good against the heate and the  
fumac[i]on of Coler, called yel-  
low Coler, it quencheth thirstnes,  
it maketh y Belly myght & soluble.

The vertue of the conserue of Buglosses.  
chapter. r. ix.

Conserue of buglosse flowres, co-  
sopteth y hot hert, it is good for the

C. w. frantick,

The Treasury or Closet

franciscke, for the lunaticke, and for  
the melancholike, it is good for the  
Sincop and sownting, it taketh a-  
way heart burning, and trembling  
of the heart, or stomach, it profiteth  
against Coler.

The vertue of the conserve of  
Borage. Chapter. xx.

**C**Onserue of Borage flowres, is  
of lyke vertue, it is especiallye  
good agaynst blacke Coler, or  
melacolt, it also maketh one mery.

The vertue of the conserve of Rosmary.  
Chapter. xxij.

**C**Onserue of the flowres of Rose  
mary, comforteth the cold and  
moiste braine, it comforts also  
the Senowes, it is good agaynst  
melancoly and flewme.

The vertue of the conserve  
of Succiary. Cap. xxiiij.

**C**Onserue of Succiary is good  
agaynst yellow & black coler, & th  
& burning & heat of hot feuer.

The

of hidden secrets.

**C**The vertus of the conserue  
of Elterflowres. Cap. xxxiiij.

**C**Onserue of the flowres of Eldes  
is good agaynst the morphe we,  
it clenseth the stomach, and y whol  
body from stabbs. Gather the clus-  
ters, or bunches whereon y flowres  
grow when they are newe blowne  
and spreade: lay them vpon a sayre  
weete abrode in a Chamber a daye  
or two, tyll ye shal perceue y flowre  
wyll shake off and fall a wave, then  
pyke them cleane, and make therof  
conserue, as ye do of other flowres.

And whereas it is more holosome  
then pleasant, therfore put some o-  
ther conserue (suche as pe luse) a-  
mongst it, when ye wyl occupye it.

**C**The vertue of the conserue of  
Soyell. Chapter. xxxiiiij.

**C**Onserue of Soyell is good agaist  
all kinnd heats, of the stomake  
C. iiiij. and

The Treasury o; closet  
and other principall partes of the  
body, and againte yellow coler.  
Take leues of Sozell, wase them  
cleane, and shake of the water  
cleane, o; els tary till the water be  
dryed cleane: beate them, and grind  
them with Sugur as aboue, and  
then kepe them.

The vertue of the conserue of Mayden  
heire. cap. xxv.

**L**Onserue of þ leues of May-  
den heire is gaed againte the  
sicknesse of the syde, called the  
pleuresy, and for al diseases of the  
breast, and of the lyghtes, and in all  
malades of Malencoly, and agaist  
red coler, make it as you do of sozel.

To make conserue of Elecampane  
Rootes. cap. xxvi.

**T**ake the roots of Elecampane  
wash them cleane, slice them in to  
peecees as bigg as your thumbbe,  
leeth them in faire water, till they  
bee

of hidden Secrets.

bee tender, take them vp, & powne  
them & draw them thow a haire-  
sine, put thereto in the second setting  
the doble or treble waight of sugre  
and when the sugre is perfectly in-  
corporated, take it off, and kepe it so  
See it be wel styrred in the setting.

The vertue of the same.

**C**onserue of Elecampana is  
good to comfort y stomack, and  
the noothing mevers, it mar-  
velously looseth tough fleyme, de-  
solueth, and consummeth the same,  
by the sledge it auoydeth it.

To make conserue of Acorns, or Gladon.

With the vertue of the same.

chapter. xxvii.

**T**ake the roots of yellow flowre  
delice whiche groweth in moist  
grownde, otherwise called a  
Flag roote, wash them and scrape  
them, seeth them, and order them  
as ye doe of Elecampana now  
C. llll. laste

Last before rehearsed, and so kepe it.  
This conserue is good agaist all  
sicknesse of the brain and synowes,  
and agaist all deseases of flentme,  
Unto women it openeth naturall  
course and termes.

And you muste generally learne,  
that in makynge conserues, frutes  
and Roots are made with fyre and  
Seething: but flowres are made wi-  
thout fyre or seething. Moreover the  
more Sugger or Honey is put into  
the, so it be not past. iij. li. to. i. the  
conserue shal contine w the better.

To make Marmalade of  
Quinces. Cap. .xxviii.

After that your Quinces ar sod-  
den, ready to be kept condicte as be-  
fore in the chapter is written, then  
with some of the liquor wherof they  
were sodden (but without any spice)  
beate

beate them and drawe them as ye  
wolde do a Carte, then put some o-  
uer the fyre to seethe softlye, and in  
the seething strewe by little & little  
of pouder of suger, þ waight of the  
Quinces, or more, as your cast shall  
tel you. Stirre it continually, put ther  
to some pure rosewater, or damask  
water, let it seeth on height til it be  
wal londyng, whiche thing ye may  
know, by takynge some of it upon a  
colde knife and let it keele, if it bee  
sift, then take it off & boare it while  
it is warme, and set it in a warme  
and dry apre, þf you wyl gyldre your  
Marmalade, do as afores is spoken  
of a Marchpane.

¶ The besse making of Marma-  
lade is when the Quinces haue  
layne long & are through ripe, and  
very yellow, as in lent season.

¶ And forasmuche as Quinces  
C. b. are

The Treasury or closet

are bynding, and therfore not good  
for some sickesolkes costife, it is  
necessary to put a good may of ripe  
apples of good verdure, as Renet,  
Pippin, Lordling, Muletyng, Wo-  
merfall, Rex pomorum, or any other  
apple that is pleasant raw among  
them, being fyft drawne, for a cart  
and then sedden amonge the other  
matter of Quinces. Thus shall you  
make your Marmalade somewhat  
souple, and also encrease the quan-  
tite and verdure of the same, especi-  
ally if it be well dashed with swete  
water.

To make Marmalade of Damsons  
or Quinces. Cap. xxx.

**T**ake Damsons which ar ripe,  
boyle them on the fyre with  
a lytell sayre water till they  
bee softe, then draw them through  
a course Bouler as ye make a cart  
let it on the fyre agayne seethe it

on

of hidden Secretes.

on height with sufficient sugar, as you do your Quinces, dash it with sweete water . &c. and boyle it. If you wil make it of prunes, even likewise doo put some Apples also to it, as you dyd to your Quinces.

This wise you may make Marmoy, Jade of wardens, Peares, apples, & Medlars, Serruits or Checkers, Strawberys euery one by him selfe, or els mixt it together, as you thinke good.

To make conserue of strawberies,  
With the vertue of the same,  
chapter. xxx.

Toake Strawberies. f. quart cleane  
picked and washed, set them on  
the fyre til they be soft, strain them  
put thereto two times as much su-  
ger in powder, as waight of the  
Strawberies, let them seeth till the  
suger be incorporated w<sup>t</sup> p<sup>r</sup>aberis  
*and C. D.* pug.

The Treasury or closet  
put it in a Glasse or earthen Pot  
well glased.

The vertue of the same.

The conserue of Strawberies  
is good against a hot Iuer, or bur-  
ning of the stomach, and specially  
in the seruent hestate of an ague.

Thus make conserue of Damas-  
kins and Prunes.

\* To make conserue of Cherries  
and Barberies. Cap. xxxi.

Like wise ye must make conserue  
of Cherries, and also of barbertys  
sausing that these require more Su-  
ger then the other do which ar not  
so lowre as they bee.

There is to be noted, that of con-  
serues of frutes may be made mar-  
malade, for when your conserue is  
sufficiently sodden, and ready to be  
take off the leeth it more on height  
and it wyl be Marmalade.

C Mose

of hidden Secretes.

¶ Moreover some make their conserue, Marmalade & Syrops with cleane Sugur, some with cleane Honey clarifyped, some with Sugur and Honey together. And after the opinion of divers great Clarkes, Honeye is more holsome, though it be not so toothsome as Sugur.

\* To make Succade of Peeles  
of Dzanges and Lemons.  
Chapter. xxxii.

Fyrste take off your Peeles by quarters and seet hym in faire water from .iii. quarteis to .iiii. pynts, then take them out, and put to as much more water, and seethe them lykewyse, and so doe agayne, till the water wherin they are sodden haue no bitterness at all of the Peeles, then are they ready. Now prepare a Syrop as ye doe for quince condit in syrop in y. xxii.

Chapter

The Execurate, or tricet.

chapter before written: seeth them  
in the Syrope a while, a keep them  
in a Glasse or Pot.

To make greene Gynger.  
chapter. xxxiii.

Take the Rases of cased Ginger  
of the fairest, and use them as  
foloweth. lay a broad lane of faire  
sand vpon a low flore on þ ground  
halfe a foote thicke, then laye your  
Rases of Ginger vpon the sande in  
order, couer the Ginger with more  
sand. iiii. oz. b. fingers thick. sprin-  
kel the sand ouer faire with water,  
twice every day, that it be moyste,  
thus daly do tyll ye shall perceave  
your Rases to be soft. Then take  
vp your Rases: wash them & scrape  
them cleane. have a Syrop readye  
made as aboue is sayde, see th them  
in it till they be wel seasoned. take  
them vp and with some of þ Syrop  
cast thē, or put thē in a pot of stone.

ccc

To make Pepper soft: In lib the  
vertue of the same.

After the same maner with  
Sand ye may make pepper soft  
and with lyke Syrop season & kepe  
them. Ginger & Pepper in Syrop  
comforteth a colde stomake, & helpe-  
th much to good digestion.

To make all kinde of Syrops.

chapter. xxxiii.

**T**ake Bugloss, Borage, whiste  
Endive, of each i. handfull, of  
Rosemary, Tyme, Iysope, win-  
ter Sauery, of each halfe a handful  
seeth them (being fyre broken be-  
tweene your hands) in .iiij. quartes  
of water, unto iiij. pints, the straine  
it, and put to yellico, whole cloues  
an ounce, powder of Cinnamon: halfe  
an ounce, powder of Ginger: a quar-  
ter of an ounce. i. Nutmeg in pow-  
der, of suger half a pound, or more:  
let them seethe vpon a softe fyre  
well syred so; burning too.  
Untyll

þynþt it come to the thicknesse of  
huse Honey, then keepe it in Gally-  
pots, if you put f. pynte Malmzey  
in the second seethig, it wyl be bet-  
ter. Wherit it is perfecte, haue stre-  
graynes of fine Muske in powder,  
stirre it amongst your Syrop as ye  
put it in the Gallypot, and couer it.

This Syrop will last many yeres  
and is excellent against swooning  
and faintnesse of vert, it conforteth  
the Brayne and Sinewes, if it bee  
þled as muche as a Hasell Nut at  
once, at your pleasure .

### To make MANVS CHRISTI.

Chapier. rrrb.

Take halfe a pownde of white  
Sugar, þue thereto. fift, ounces  
of Rosewater, seethe them vpon a  
solte fier of Coalez, tyll the water  
be consumed, and the Sugre is be-  
come hard, then put therin a quar-  
ter of an ounce of the powder of  
Pearles, stirre them well togither,  
put

put for every spoonfull, a peice of  
leaſe of Golde cut of purpose: caſte  
them vpon a leaſe of white Paper,  
annointed fyreſte with the Oyle of  
ſweete Almonds, or ſweete butter  
for cleauing too.

To make Losings. Cap. xxxvii.

**T**he halfe a pound of Sugerd  
and as much Rose water: or o-  
ther diſtild water, as for Ma-  
nus Christ ſeeth them lyke wiſe,  
and when ye wyl know when it is  
ſodden enough, take out ſome vpon  
a kniues poynct, and let it heel, and  
if it be harde lyke Sugerd, then it is  
ſodden enough: then put into it of  
any of the powders hereafter nexte  
folowing, one ounce: ſirre the well  
together, lay it vpon a paper oyled:  
drue it as thin as ye thinke meete,  
lay on your Golde leaſe in a Compas-  
tayle, cut your Losings Diamonde  
fayfon, and ſo keepe them.

D. I.

Powders

The Treasury, or closet  
C powder of Hollond against Colick, and  
gnauleng of the belly. cap. xxxviii.

Take Cynamon, Anys seede, fennel  
seede, Cummin seede, of ech a  
quarter of an ounce, of Swauen Ly-  
querice. iii. quarters of an ounce,  
of Gallingal one ounce and a halfe,  
of Spynnard a quarter of an ounce,  
of Sene of Alexandria. ii. ounces:  
beat them al into fyne powder, and  
serce them, whereof take a quar-  
ter of an ounce in a messe of Potage.

Powder to make the belly soluble, causing  
a gentle laske: made for noble personages.

Chapter. xxviii.

Take Sene of Alexandria one  
ounce, of fyne Gynger halfe a  
quarter of an ounce, of Anys  
seede a quarter of an ounce, beate  
them into fyne powder and serce  
them, put of this powder into your  
fodde

of hidden secrete.

sodde Sugre, and make Losynges  
as before; of the whole, þ number of  
þwt. wherof dissolve two of them in  
a messe of Porage, or in a Cup of  
ayne fayng in the morning, and  
fast one howre after, if you doe put  
as much of sugre in powder, as the  
waight of the whole powder, yee  
may keepe it in a Bladder, and the  
whole powder wil serue. viii. times  
to receaue, as even now is sayd.

A receipt to restore strength, in them  
that are brought low with long  
sicknesse. chapter. xxxix.

**T**ake of the brayne of a Fesant  
or Partridge, and of a Capon  
sodden or rosted, of ech a quar-  
ter of an ouace, steepe them in rose-  
water two howres, of the Kernels  
of Nuttes called Pistachorum & of  
the kernels of þ pine apple, of ech a  
þ. ii. quarter.

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quarter of an ounce of Cynamon, fin  
fine powder the waight of twenty  
Barly cornes, of þ Spices of Dian-  
thos, diamargariton, Lettificantes  
Galant, of each the waight of forty  
graines, or barley cornes, of the seed  
of Million, pepyon, Goode, and Cu-  
cumer, of each the waight of ten  
graines, the skin taken of, let them  
be all grounde smal, then take .vi.  
ounces of suger, dissolved in borage  
water, seethe it on haighe as for  
Losinges, and when it is fadden y-  
nough, þe put in al þ other geare,  
and make Losings therof. Wherof  
one is sufficient at once dissolved in  
a messe of Potage, or a draft of drifk:  
thus doo, it. or. iii. times euery day.

To make 3 pocras. Cap. xl.

**T**ake of chosen Cynamon, two  
ounces, offyne Gynger one  
ounce, of Graynes halfe an  
ounce

of hidden Secrets.

ounce, bruse them all, & steepe them  
in. iiiij. or. vijij. pyntes of good odiferous  
wīne, with a pound of Sugre  
by the space of. xijij. howres. then  
put them into an Iporcas Bag of  
wollen, and so receave the liquor.

The reddest and best waye is to put  
the Spices with the halfe pownde  
of sugre, and the wīne into a stone  
Bottle, or a stone pot stopped close,  
and after: xijij. howres it wyll bee  
ready, then cast a thin linnen cloth,  
or a peece of a bouler cloth on the  
mouth, & let so much run thow: as  
ye wyll occupy at once, and kepe  
the vessell close, for it will so well  
keep both the spryte, odour and vertue  
of the wīne, and also Spices.

**C**A violet powder for wullen clothes  
and Furres. cap. xli.

T HRE of Greas. iiij. ounces, of Calamus  
aromaticus .iiij. quarters  
D. iij. of an

The Treasury or clolet

of an ounce, of Cypres, or gallegal,  
of Spinkale, of Rose leues dried, of  
ech a quarter of an ounce, of cloues  
of Spyke: or Lauender flowres, of  
each halfe an ounce : of Nigella ro-  
mana, a quarter of an ounce: of  
Bentamint, of Storax calmit: of  
each halfe an ounce. Let them be  
all finely beaten, and seced, then  
take two or three graynes of Musk  
disloue it in rose water, and sprinc-  
kell the water vpon the powder,  
and turne it vp and downe in the  
sprinchlynge, vntil it haue drunke vp  
the water, when it is dry, kepe it in  
bagges of syke.

\*A swarte powder for Papery  
and all Lynnen Cloches.  
chapter. rlii.

**T**ake of sweete Marjoram,  
(that is hore, that is the swee-  
ter) when it hath in his  
Seedes ripe, cut the braunches,  
so that

so that the Roote maye springe a  
gayne, when this Marorum is  
dried, then rubbe out the sedes and  
keepe them to sowe about Easter,  
and the Huskes or leues that grow  
about the Seedes take for your pur  
pose, rubbe them small betweene  
your handes (for if you brat them  
to powder in a Morter, they wyl  
loose the most parte of their sauour)  
then take of white Saunders,  
or of grey Sanders, but looke that  
they be new of right sweete odour,  
for if they bee olde, and haue no  
pleasaunt and quick odour, they ar  
nothyng worth, take 3 cap of these  
sweet Saunders beaten into fyne  
powder one ounce, and put it to  
an ounce of your sweet Marorum  
rubbed betweene your handes as  
afore is sayde, and if you put  
one or two Graynes of Muske  
therunto (for your wearyng linnen  
it is the better) sowe these up in a

D. ist.

gylle

Spike bag together, & lay it among  
your Linnen, of such baggs haue a  
dosen or two, which will continue  
many yeares, and when you looke  
to your Linnen: then chafe each of  
the bagges betwene your handes,  
that they may yeld out their swete  
odour. Moreouer in the Sommer  
time, gather red Rose in faire we-  
ther, so soone as they be blowne: &  
opened, laye them vpon a Table, a  
Bed, or a faire flore of boordes, and  
now and then remoue them least  
they mould, and ware soyf, when  
they are dry, pick off þ leaues, that  
you may haue .ii. peckes of them,  
then strew them amouge and be-  
twene the boughs and foldynge  
of your Linnen, with .i. handful of  
of drye spike flowres, to .ii. handful  
of dry Rose, and lay your swete  
bags amongst them. Be sure that  
your linnen be euern through drier ye  
lay them vp, for els the Roses wyl  
ware

ware hore, set your coffer in a drye ayre, and in the winter tyme, or in wet wether, when ye perceue your Roses to ware moyse, the put them into a pyllow bere or twayne, that they fall not out, and lay them vp on your bed betwene the Couerlet and the Blancket, all night, or els before the fire, let them drye, and strew them agayne.

Moreover ye must alwayes haue a bag full of dry Roses in store, kepte in a dry ayre, for if he loose his readynesse, the looseth the rose his sweetnesse.

Finally ye must every yeare, put away your olde Roses, and occupye new, but keepe your sweet Bagges still many yeares.

\* To make a pomeamber. cap. clxx.

T Take of Benfamin .i. ounce, of  
Scorax calamit halfe an ounce

D. v.

of

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of Labdanum the eight part of an  
ounce, beat them to powder, & put  
them into a brazen Ladle with a  
little damask or Rosewater, set the  
over the fyre of Coles, til they be de-  
solued: and be soft lyke waxe: then  
take them out and chafe them be-  
tweene your hands as you do wax:  
the haue these powders ready finely  
serced, of Cinnamon, of Cloues, of  
sweet sanders grey or white, of ech  
of these. iii. pouders halfe a quarter  
of an once more þ pouders w þ other  
and chafe the wel together, if they  
be to dry moysten them a little with  
some of the Rosewater left in the  
Ladle, or other: if they waxe colde,  
warme then vpon a kniues poynt  
over a Chafingdise of Coles, then  
take of Amber greace, of Musk and  
Csuet, of ech. iii. graines, desolue þ  
Amber greace in a Silver Spooone  
over the hot Coles, when it is cold,  
make it smal, put it to your Musk  
and

and Ciuet, then take your Pome,  
that you haue chased and gathered  
together, and by little and little,  
(with some swete watter if need be)  
gather vp the amber, musk & ciuet:  
and mixe them with your Ball, til  
they be perfectly incorporated, then  
make one Ball or two of the lampe  
as ye shal think good, for the waight  
of the whole is above two ounces,  
make a hole in your Ball, & so hang  
it by a Lace.

If you perceave that þ Ball is not  
tough enough, but to brittle, then  
take a curtesy of storax liquida, and  
therwith temper your Ball against  
the stre, but take not to much storax  
liquida, because it is too strong.

Or þ better way is, to haue some  
gum cald dragagach redy dissolved  
in swete watter, it will be dissolved  
in iiij. daies, & w þ gather your Ball  
with þ heate of þ stre: this Ball will  
be of like goodness within as woue  
and

The Treasury o; clolet

and of great price. Some men  
put in þ makynge hereof. iiii.iiij.iiiij.  
drops of the Oyle of Spike, beware  
of to much, because it is veri strog.

When ye wyll haue your Ball ex-  
ceede in sweetnes. breake it & haue  
ii.iiij.iiiij.graines of Musb. or Cluet  
or Amber greace, as you delight in,  
or altogether, desolute them in rose  
or Damask water, a wch the same  
chase your Ball ouer the fyre tyl al  
be drunken in, then pearce a newe  
hole as before.

\* To make a fine Fumigation to cast  
on the Coles. cap. xlviij.

Take of Beniamin .i. ounce, of  
Storix calamit half an ounce  
desolute them as for a pomream-  
ber, then haue redy these woods in  
powders or one of them, Gyniper,  
or Cypres, or of white Sanders, &  
of Cloues, of either halfe a quarter  
of an ounce, al in fine powder, mixt  
them

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them all together: and with some  
Sto;re Itquida gather the together  
with the heat of fire, then make the  
rownde of the bignesse of a blacke  
cide, and with your Seale printe it  
a Cake whyle it is warme and soft.

Of these cast one or two vpon a  
Chafingdishe of Coles, to purge all  
pestiferous infection, and corrupte  
ayres, out of your house: if you put  
to the other thinges, the powder of  
Amber beades it wil be the sweter.

Some put also Labdanum, as  
before is sayd in makynge of the po-  
mander, hearein doo as the sauor  
therof shall please you.

To make the same in Oseletts.

Chapter .clv.

Take a little of the fyne powder  
of Sallow, or wylow Coles,  
mix it wi;th som of your fumigaciō last  
before named, in the makynge work  
them

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them wel together. then fassion ic  
with. iiii. oz. if it seeke lyke a Cloue.  
and when it is dry Ryndle the ende  
of ic at a quicke Cole, & ic wyll yeilde  
a sweet sauour; put not to muche  
coles for the ic wyl savor of the, put  
not to little Coles. for then ic wyl  
not kepe fyre: put not to much Sto  
rax liquida, for then ic wyl be too  
brittle and to moyse, and wyl not  
ightly drye: therfore ic shalbe well  
to haue som Gume of ycheritree or  
Plumtree. whiche they call Gume  
Arabick, dissolve some of ic in swete  
water tyl ic be liquid and tonghe,  
with this gather your Oselets, or  
other sumygattengs.

A moyse fume vpon a suming  
dyl. chapter. xlvi.

**T**ake a peece of your Ponieath,  
ber as bigge as a hasel Nutt,  
bruse ic, put ic into you sume  
ing dyl

of hidden Secretis.

ing dische, with sweete water, put therunto a few bay leues, as much of dried Basell leaves, a lyttle rosemary, and set it over the fyre, vpon a Cubbard: or els in the stede of the Pomecher, put. iiij. or .vij. of y cakes before written broken small, a. iij.  
or. x. whole Cloues, and if you wyl haue it excellēt sweete, then put. i.  
or. ii. graynes of Musk, and let the leaves & them stand ouer that fyre together, as before is sayde.

**C**A Fumigation for a Pisse, and clothes  
that no Moib shall breed therin.

chapter. xlviij.

**T**ake of the Wood of Cypres, or of  
Juniper, of Rosemary dried, of  
Sotor Calamit, of Bentamin, of  
Cloues, a like weight beaten all into  
to powder, then take of y powder of  
Wood wood leaves dried: as muche  
as all þ others. mixe them well to-  
gether, cast therof vpon a Chafyng-

Dyng

dish of coles and set it in your press  
and shuc it close, & thus do oftentimes  
tyll you haue well seasoned your  
Presse or Coffe.

\*A Powder wherwith to make  
swete waters. cap. xlviij.

**T**he of the wood of Cipers, or  
the roots of Galingal. i. quar-  
terne. Of Calamus aromati-  
cus. f. quarterne. Of Drace or Iris  
one quarterne. Of Cloues. i. quar-  
terne. Of Storix Calamit, one  
quarterne. Of Bentamin, one  
quarterne.

Or ye may take of each of these,  
one ounce for a proportion, let all  
be beaten into powder: and when  
ye wyll distyll your Roseg, syll your  
Styll with Rose leaues: and a few  
Spich flowres, & vpon the top of  
them, strew some of your pouders, &  
so distill them. Some put a little  
of

of the powder of *Rigella romanae*  
to the other powders. These cakes  
wyll be very sweete: put the water  
in a large glasse, and to the pottle,  
put .xxi. graynes of Muske, let it  
hang in the middes of the water in  
a thin Linnen cloth with a thred,  
set it in the sonne. xx. or. xxx. daies,  
then take the Glasse in, and set it in  
a drye ayre.

\* An other manner of making of Damaske  
water. cap. xlvi.

**T**ake of Arace or Iris, of Spike  
flowres dyed, of Cloues, of ech  
ofice, make the in powder, put them  
together with a pint of new Ale in  
cornes, and .i. pounte of Rosewater,  
into an earthen pot: put thereto a  
good manye of grene Rose leaues,  
let them soke in it, a nysgot tyme,  
Quape close, in the morning whent  
ye wyl dispill, first lay other Rose-  
leaues in th: bottom of your Stille,  
topy for fere of cleaung to, then take

E.S.

of

of the Rose leaues, out of the Pot, and put them with other greene Rose leaues in your Scillitory suffi-  
cient, and to the water: put Muske  
as aboue is sayd. This water is  
excellent to set forth a Carte, an  
Apple moyse, or Almond butter.

To perfume Gloues. cap.l.

**T**ake the Gloues, & wash them  
in Rosewater, or Damaske  
water, tyll the scurfe of þ Le-  
ther be gon, and then stretch them  
forth softly, and keepe the water,  
you wash them with styl: Then  
hang them vp to dry, and then laye  
them in a cleane linnen cloth that  
is foulded. iii. oþ. iii. doubles: and  
when they be drye, let them lye in  
Rose leaues dryed, a day oþ two: then  
take Oyle of Ciuet Almons, and  
Muske: and grind them together vp  
on a Marble stone. Stretch them  
forth softly, and with your hande  
annoynce your Gloues. iii. oþ. iii.  
times:

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tymes : & euer among stretch them  
forth, then let them drye, and euer  
stretch them forth softly as they drye  
Then take Sandifer mixed with a  
lyttle Ambergreace , and strewe  
the powder of it thinly vpon them  
and laye them in a Paper: and in a  
Box, or els melt the Amber greace  
with a quantite of Rosewater, and  
mixe the Sandifer to it, and so an-  
noynt the Gloues with the same.  
Then let them drye, and lay them in  
sayze white papers.

## 2. To perfume Gloves another way.

**T**ake the Gloues & washe them  
as aforesaid. iii. or iv. tyme  
wring them evrytyme softly:  
then take Gumme of draggant, and  
stepe it in fine Damask water one  
night, then strain þ water through  
a fine Linnen clothe, and case the  
Gumme and mix it with an ounce of  
Amber greace, and a quarter of an  
ounce of Muske, syrste grnde your  
**C.**, **st.** **Ambreyd**

The Treasury, or closet.

Take greate wylle of Turpentine, then mingle al together, & roll your Goues with the same: laye them to dry, & lay a paper betwene.

3. A preparatiue for Goues.

Take y<sup>e</sup> Goues as afore is said, & fill the sett of the leather bee gon, then take Beniamin .ii. ounces, of Storax Calamit .i. ounce, let them be very fine, then take wylle of Ciuet Almons and mingle it with Beniamin & Storax vpon a Marhell stone: when it is wel ground, put it into an earthen Potte with more wylle of Ciuet Almons, then put in Goues in powder, and so let it stand very close couerd: and when you neede, take a little Rosewater in a Sponge, and rub the Goues softly, & then in lyke manner with the wylle called Ciuet wylle for the same purpose.

4. Another way.

Take twelue Graynes of Muske, syre

lyre graines of Cluet, viiiij. graines  
of ambergrice, iiiij. grains of storax  
Calamit. viij. graines of Beniamin  
and a few Cloues: grynde all these  
together, with Oyle of Cluet Al-  
mons. Fyrst wash your Gloues:  
with fustes, dissolved a day in Da-  
mask water.

5. Another for Gloues.

Take your Gloues & wash them  
in rosewater once or twice, till  
all the scurff be gon frō them  
and then let them drye, and stretch  
them well out, syngers and all:  
Then playne them, and wash them  
once or twice, then take two oun-  
ces of Storax, and as much Benia-  
min made in powder: Dresse your  
Gloues all ouer, on a smooth boord  
before they be dry, then hang them  
to drye, and when they be drye, saue  
the powder that is left, then take  
a pynte of Rosewater, and .iiij.oun-  
ces of Storax, and two ounces of  
Cinnamon,

**C**innamon, put all these in fine powder, and cast them to the rosewater, and let them seethe in a close Posnet covered. Then take a fine Brush, and brush them over.

6. An other way to perfume.

**T**ake Amber grece a dramme, of Musk halfe a dram, of fustes a dram, of Ciuet halfe an ounce, put all these together in a pynt of rosewater, or Damask water.

7. An other way.

**T**ake a dram of Amber grece, a dram of Benjamin, halfe a dram of fustes, a dramme of Storax, a quarter of an ounce of Labdanum, put all these to Rosewater.

**A** perfume for Chestes and Cubbordes:  
And also for Gloves. cap. ii.

**T**ake Benjamin and Storax, of ech one ounce, Labdanum, and fustes, of ech a quater of an ounce, halfe a Dramme of Ciuet. If you burne it for Chestes, or Cubbordes, beate

of hidden secrets.

beate it in a hot Morter. If it be  
for Gloues, boyle it and putt it to  
Rose water.

\* To colour Gloues.

Cap. lvi.

You must haue Hulles of greene  
Walnuts, that must lie in water  
all the yeare long: roule them well  
with these Hulles, & make them as  
deepe a couller as you may.

How to couller Gloues  
yellow within.

To colour Gloues yellow, thin  
take þ yolkes of xx. Egs, & putt  
them in a frysinge pan, with a  
soft syre, syre them euer, and bruse  
them with a ladle, & the Oyle that  
ascendeth of them, being annointed  
on the in syde of the Gloues, wyl  
make them loke yellow.

C. lvi.

CC

The Alreasyng or closet

To make Muske Sope.

cap. lxxx

**T**ake stronge lye made of chalk,  
and sixtounde of stone chalk:  
iijij. pounde of Beere Suet,  
and put them in the lye: in an ear-  
then posse, and mingle it well, and  
kepe it the space of forty daies, and  
mingle and syr it. iij. o2. iijij. times  
a daye, tyll it be consumed, and  
that, that remayneth. viij. o2. viij.  
daies after, then you muste put a  
quarter of an ounce of Muske, and  
when you haue don so, you must al-  
lyre it, and it wyll smell of Musk.

To make red sealing wax. cap. lxxx.

**T**ake to one pound of Wax. iij.  
ounces of cleare Turpentyne  
in Sommer, in Winter take  
fowre: melte them together with a  
hot fyre: Then take it from the fire  
and let it coole: Then put in wa-  
ter milton

of hidden Secrets.

mylton verye synely grounde, and  
Sallet Oyle, of each an ounce, and  
mix them well together, and it is  
perfect good.

To kepe Damsons in syrop.

Toake Damsons & picke them w<sup>t</sup> a  
knife, or a pi che take claristed Sug-  
ger as much as you shall thinke wil  
serue & then you must boyle it til it  
be as thick as birdlime: Then boyle  
your Damsons in þ claristed sugre,  
til they be soft, the take the vp, and  
put them in a glasse, then you must  
boyle þ syrop, till it be thick as þ o-  
ther was, before you put in þ Dam-  
sons, & as soone as it is so thick you  
muste powre it into the Damsons  
and so couer them close.

For the gnawing in a Womans Stomacke.  
Toake a good handful of Spernit,  
and a handful of Wormewod, and  
heat a tile stone, & lat these, st. chgs  
on it, & make a little bag, & whe the  
herbes be hot, put the in þ bag, & sa-  
laye them to her stomack.

The realury or cioliet

To make swete Damaske powder sowle  
maner of wayes.

cap. lvi.

Take ii. oz. iii. handfulls of dried  
Rose leues ii. graine of Musk  
halfe an ounce of Cloues and beat  
thele all to powder.

2. An other way

Take vi. ounces of Orace .iii.  
ounces of Cloues. ii. ounces of sto-  
rar Calamite .i. ounce of Labda-  
num ii. ounces of yellow Sanders  
and a lytle Musk.

3. An other way.

Take ii. ounces of Cloues .iii.  
ounces of Spruce .iii. ounces of  
Storar calamit .iii. ounces of  
Roses .ii. ounces of Beniamin.

4. An other way.

Take .iiii. ounces of Sypres .iii.  
ounces of Beniamin .ii. ounces of  
Coleander or Labdanum .iiii. ounces  
of Storar Calamit .ii. ounces of  
Roses beatte all these to powder.

To kape Barberyes.

cap. lvi.

Take

**T**ake claryfied Sugger, & boyle  
it till it be thick, whiche you  
shal perceue yf you take a litle  
betweene youringers, it wyl rope  
lyke Wtdlyme: Then put in your  
Barberyes, and let the boyle with  
a soft fyre, vntyl you perceave they  
be tender, then put them in a Glasse  
and couer them: and so kepe them.

**C**o make sene Rye Porredge. cap. lvi.

**T**ake halfe a pound of Jordyn Al-  
mons, and halfe a. li. of Ryce and a  
gallon of running water, & a hand-  
ful of Oke bark, and let the bark  
be boyled in the running water, &  
the Almons beten with the hulles  
and all on, & so strayned to make  
the Rye Porredge withal.

**F**or the Ague in a womans brest. cap. lviii.

**T**ake Hemlocke leues & frye them  
in sweete Butter, & as hot as the  
may suffer it, lay it to her brest and  
lay a warme white cotten, and let  
it wyl

Wyll drine it away in short tyme.

To the unnaturall heat of the Liver.

Chapter.

lxv.

Take borage, buglosse, scory, violets, fumifort, yong hop buds, fennel buds, of ech a quarter of a handfull, yong mallows & mercury of ech halfe a handfull, boyle these in a potle of whey and straine it.

To the Cankar in the mouth. cap. lx.

Take halfe a pinte of ale, & a sprig of Rosemary, & seethe them together, & scum your ale, and then put in a pece of Alliſi as much as a nut, and a spoonfull of Honey, and two spoonfull of Honyſuckle water.

\* To know what time in the yeare Herbes and flowres, shoulde be gathered in their full strength. cap. lxi.

**M**edicines ar made diuers and sundry waies, some by leues, some by sedes, some by rootes, some by Herbes, some by flowres, & some by fruits: Such leues as are put to medicins shuld be gathered whē ther be a

Discovered Secrets.

be at at they fall wering, ere that  
their coullour be chaunged, or that  
they fade any thing.

¶ Seeds when they be ful ripe and  
the moynes somewhat dried away  
¶ flowers shoulde be taken when  
they be fully open ere they begin  
to fade.

¶ Herbes shoulde be gathered when  
they be full of Sappe, and ere they  
brink.

¶ Rootes shoulde be gathered when  
the leaues fall:

All fruttes shoulde be taken when  
that they be at their ful growth, or  
when they fal, & the heuier þ frutte  
is, the better, & those that be great  
and light in ponderation chuse not  
them, and those that be gathered  
in fayre weþer be better then those  
that be gathered in rayne.

And those Herbes that groweth  
in the feldes are better than those  
that groweth in Townes, in  
Gardens

The Treasury, or closet.

Gardens, and those that groweth on hills in the field be best for Medicines, for commonly they be lesse, & not so fat, and haue more vertue.

Many Herbes there be that haue special time to be gathered in: And if they bee gathered in þ time, they haue their whole vertue to their propertie, or els not so good. Some helpeþ when so euer they be gathered, & some be nought yf they be gatherd out of time, therfore mark well what I teach thee.

**C**betayne shalbe gathered þristallyn Lamas Monthe with the seede and the roots, and without any Iron toole, and it shalbe dryed in the shadow, for medicins it may be gathered other tymes, but euermore it is the better yf it be gotten without Iron, and it muste be gathered afore Son rising.

**C**Swinsgras shalbe gathered whē it pleaseþ in time of neede.

**C**Camamyll

**C**amomill shalbe gathered in  
Apilly.

**C**verptory shalbe gathered i June  
before the Son rysing.

**C**Red docke shalbe gathered when  
they neede dayly.

**C**Longedebise shalbe gathered in  
June and July.

**C**Penywoxte shalbe gathered in  
the beginning of winter.

**C**Germanander shalbe gathered in  
Lammas Month.

**C**Dragaunce shall be gathered in  
June and July.

**C**Columbyne in Lammas month.

**C**Addertung shoulde gathered in  
Apilly.

**C**Pedelyon when thou wilst.

**C**Groundsill alway after midday.

**C**Walwort when it pleasech you  
without Iron.

**C**Uatolet shoulde be gathered in the  
Month of March, & in this moneth  
shoulde uatolets be put into Sugre  
and

and to Syrop. ¶ Roses shoulde be gathered in April and in May, and of them shoulde be made Suget to set in Syropes of Roses, and in this same Month shoulde Oyle be made of Camamyll.

¶ Rosemary flowres shoulde be gathered in May.

Centory whē he begieth to flowre.

¶ Origanum in y Month of June.

¶ Solsequie shuld be gathered the xvi. day of Auguste, before the Son riling without Iron.

¶ Hertstong should be gathered ere day, in November.

¶ Aristologia shoulde be gathered the same time.

¶ Garlyke may be taken wden you neede for Medicines.

¶ Wylde Garlyke shuld be gathered when it flowreth.

¶ Gurdes shuld be gathered in the ende of September, when they bee ripe, and dyed where the Sonne

may be all day. Wylde Herbes shoulde be gathered when they wax yellow.

Cucumbers shoulde be gathered when the fruit is rype, and þ fruite shoulde be layd vnder vaines, where the Sonne maye not haue all his strenght to him in a moyste place that it maye roote, for than the seed shalbe good and ful of kernelles.

Cirull when þ frute is rype and dried in a dry place in the Son.

Calamine water shuld be gathered when it flowzeth, and dye it in the shadow, and it wyl last a yeare.

Saffron shoulde be gathered afore that the Son doth ryse.

Godur that groweth amoung flax shuld be gathered when he beginneth to flowre, and it maye be kepte three yeare.

Drauke shuld be gathered when it flowzeth, and dye him in the shadow, and a yeare it wyl last.

SON

F. f.

Clebey.

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**T**reble, must be gathered in Hau-  
uest time.

**F**fenell seeds shuld be gathered in  
the beginning of hauest, and two  
yeare he may be kept.

**T**he rootes of Fenel shoulde be ga-  
thered in the beginnng of the yeare  
and if yeare they are good.

**W**alde monye that some men cal-  
leth Grincian, shoulde be gathered  
in the last end of the yere, and iii.  
yeare he is good enough. The roote  
of this Herbe is used, and how thou  
walt know him is this, that he be  
very bitter: the lesse bitter, þ worse.  
Also, looke that it be white whole,  
and not hollow within, but sad, &  
not brittle, nor full of powder.

**G**allyngale, is called in Phisick,  
Cipus: it may be taken at al times  
when thou wylt, but best is in the  
ende of yere: and three daies it must  
bee layde into the Sonne, and bee  
dryed; that the meysure rotte is  
not,

of hidden secrete.

hot, and then you must keepe it in  
the shadowe.

**G**louredelite, shold be gathered  
in the ende of Mart, and dried in the  
Sonne, as it wyl last. i.e. yeare well.

**C**hre foloweth, the sancre vertues of  
Roses, for dyuers Medicines. Ca. lxxii.

**R**oses, be colde and myste, in  
two degrees: it hath these vertues.  
Stamp it, & lay it to a sore  
that brenneth & aketh: and it shall  
cease both the brennyng & abyng.

**A**lso, it is good for the feuer in  
the stomacke, & against all euillnes  
that are gendred in hot humours.

**A**lso, lette any woman drynke it  
with wyne, and it shal soothly  
restrayne bleedynge, and helpe the  
Marowes of the wombe.

**A**lso, make Oyle of Roses, & that  
is a p̄tncipall Receipt for p̄tching  
in Snewes: & the water therof is  
good for sore elen, and for hot eulis,

f. ff.

and

The Treasury, or closet.

And the Oyle is good for head ache  
to annoynte therwith the temples,  
and þ roote of hym is good, & draw-  
yng for Iron : & other thing in a  
mans foote, & the red Rose is much  
better then the white.

\* The sundry vertue of Lyllies. cap. lxxii.

**L**yllies are colde and dry in three  
degrees, and so sayeth Galien,  
that who so setteth þ leaves in  
water, it is a noble plaster for  
swoures that are shored, & it is good  
for al maner burnings & scaldings.  
Also when the leues and þ roots  
are sodden in olde wyne, and tem-  
pered vp with honi, it is a profitable  
plaster for sicknesse þ are boven.  
Also the water a þ Iuce is good for  
to wash thy bissers, and namely to  
do away þ frebles on mans visage  
or womans, and the roote is good  
to ryete therwith bitches, and so to  
help to breake them.

C Of

of hysden Secretes.

C Of the sundry vertues of Pilsoyle.

Chapter.

lxxij.

M Pilsoyle is hot and dry in. ff.  
degrees, it is good to staunch  
the blody flur, & the iuce ther.  
of helech the biting of a red hound,  
and if it be sod in red wyne, drinke  
it, & it cleeth wormes in þe wombe,  
and it wyl destroye ventin, and it  
softneth hardnes in mans wombe,  
and it helpeth Jawnes & Dropsey.  
Also take the herbe and stamp it,  
and temper it with wineger, and it  
wyl do awy blode in wounds, and  
it will ceale the toothache, when it  
is chewed fassing. Also it is good  
for the stinging of an Adder when  
it is sodden in wyne, drinke it, and  
laye the substance thereto, and it  
wyl drawe out the venim of the  
sore.

C Of the sundry vertues of Rosemary.

Chapter.

lxv.

f. iii.

Rosemary

The treasure of closet

**R**osemary, is hot & drye: take þ flowers therof, & put them in ... a clene cloth, & boyle them in sayre cleane water, vntyll halfe be washed: and coole it, & dynke þat water, for it is much worsh agaist all maner of euilles in the body.

**A**lso, take the flowers, & make powder therof, and bynde it to thy right arme in a linnen cloth, and it shall make thee light and merye.  
**A**lso, eat the flowers with hony fastyng wþ some bread, or elis with other bread, and there shall ipse in thee none euill swelring.

**A**lso, take the flowers, and put þem in thy Chest, among thy clothes or among twy Boches, and Mothes shall not desrop them.

**A**lso, boyle the flowers in Woteþ mylke, and then let them stande all nyght vnder the ayre couerted, & after þe geue him to drinck therof þat bath the tisske, & he shalbe holpen.

**A**lso

¶ Also, if there be any man that is  
rāmāge: take the flowers and the  
leaves, a great quātytie, and boyle  
them together in a good quāntytie  
of cleane water, in that, pacient  
bulneat: and it shall heale hym.

¶ Also, boyle þ leues in white wine  
and wash thy face therwith, & thy  
Bearde, and thy browes, and there  
shalt no cornes springing out, but thou  
shalt haue a faire face.

¶ Also put the leues vnder thy bed,  
and thou shalt be deluyered of all  
evyll dreames.

¶ Also, breake þ leues to powder, &  
lay the on the caker, & it shall sleep it.

¶ Also, take the leaves, & put them  
into a wyne bessel, & it shall keep the  
wyne from all swēnesse and euyl  
sauours, and if thou wylt sell thy  
wyne, thou shalt haue good speede;

¶ Also, if thou be feble wþ vñkinde  
sweat, boyle the leaves in cleane  
water, and wash thy hed therwith,

The Treasury or closet

And þ þalt be deliuered of þ eyyll.

¶ Also þf thou haue lost appetit of eatynge, boyle well these leaues in cleane water, & when the water is colde, put therunto almuch of white wine, & then make therin Soppes, eate thou therof wel and thou walt restore thy appetyte agayne.

¶ Also if thou haue the flux, boyle the leaues in strong eyyll, and laye them on a linnen clothe, and bynd it to thy stombe, and a none tht flux walle with drawne.

¶ Also if thy Legs be blowne with the Gout, boyle the leaues in wa- ter, and then take the leaues & bind them in a linnen cloth, and winde it about thy Legs, and it shall doo thee much good.

¶ Also take the leaues and boyle them in strouge eyyll, and binds them to thy Stomacke in a Clothe, and it shal deliver thee of alewys.

¶ Also þf thou haue the conghe by syring

of hidden secrets.

Syringe or by any other way, drinke  
the water of the leaues boyld in  
white wine, and ye shalbe whole.

¶ Make powder of the rynd of Rose  
mary, and drinke it, and if thou bee  
in the poise, thou shal be deliuered.

¶ Also take the Timber therof and  
burne it to coles, and make powder  
therof, and then put it in a linnen  
cloth, and rub thy teeth therewith,  
and if there be any wormes therin,  
it shal sley them, & keepe thy teeth  
from all euylls.

¶ Also of the wood make a boyl to  
smell thereto, and it shall keepe thee  
pongly.

¶ Also make therof a barel, & drinke  
thou of the drinke þ standeth therin  
and thou needest not dread of any  
euyll besyng therin, and if thou set  
it in the field or in the Garden kepe  
þ honestly, and it shal bring foorth  
much encreasing of hym selfe.

¶ Also if a man haue lost his smel

**S**HREVE'S CURELERY OR CLOVER.

ynge of the syre, þ he may not drame  
his breath, make a syre of the wode  
and bake his bread therewith and  
eate it, and it shall keepe him well.  
**A** Also a man that hath the Gowt,  
take oyle of Roses, and the yolke of  
an egge, & the flowres of Rosemary,  
and medle them together, and do it  
to his sore, & he shalbe holpen.

**A** briefe Treatise of Urines aswell of  
mennes vynes, as of Womens, to fudge  
by the colors, which betoken helth, which  
betoken sicknesse, & which also betoken  
death. chapter. Ivi.

**I**t is bewed that in certeint  
parts of the body dwel-  
leþ sycknes, and helth.  
That is: in the wombe,  
in þ head, in þ lyuer, & in  
the blather: in what maner þ maſſ  
know their properties, and thereoſ  
þou maſſ leatne.

**A** man's vayne bee white at mo-  
row, & red before meane, & white af-  
ter meat, he is whole, & if it be facts  
and

of hidden Secretes.

and thick it is not good, & if þ brine  
be mealy thick, it is good to lyke,  
and if it be thick as þe pisse, it be-  
tokneth head ache.

Quayne þ is, if dapes red, & at þ. x.  
day white, it betokneth very helth.

Quayne þ is fat, white, & moyȝt, be-  
tokneth the feuer quartayne.

Quayne þ is blody, betokneth þ the  
bladder is hurt by som rottig that  
is win. ¶ I lycle wine all fleshe,  
betokneth of þ rafnes, who viileth  
blode, wout sickenes, he bath some  
bayne broken in the rafnes.

Quayne þ is ponderous, betokneth  
that the bladder is hurt.

Quayne that is somwhat blody or  
sicknes betokneth great suyll win  
the body, and namely in þ bladder.  
Quayne that falleth by drops aboue  
as it were great bolnes, betokneth  
great sicknes and long.

þe Romans bryne þ is cleare & shal-  
ling in þe bryngall as siluer, if we  
can

The Treasury or closter.

cast ofte, and if she haue no tallene  
to meat, it betokeneth weis w chld  
**C**womans wryne that is stronge  
and whic wch stinking, betokeneth  
sicknes in the raines, and in her se-  
crete receitres, in her Chambers ful  
of euyl humours and of sicknes of  
her selfe.

**C**womans wryne that is bloudye  
and cleare as water vnder, betoke-  
neth headache.

**C**womans wryne that is lyke to  
Gelde, cleare and mighty, betoke-  
neth þ she hath lost to man.

**C**womans wryne that hath collour  
of stable clensyng, betokeneth her to  
haue the feuer quartayne, and she  
to dye the thrid day.

**C**womans wryn þ appereth as col-  
lour of Lead, if she be wch chylde,  
betokeneth þ it is dead wthin her.

**C**here followeth all the wrynes þ betoken  
death, as wel the wryne of the man,

as of woman.

of hidden secrets.

**I**n a whot Arcis one part red an other black, another greene, and another blew, betokeneth death.

**C**arayne in whot Arcys blacke and lyttle in quantytie; fatty, & stinking betokeneth death.

**C**arayne ouer al colloured as Lead betokeneth a prolonging of death.

**C**arayne darke aboue and clear beneath, betokeneth death.

**C**arayne that shineneth raw and rysghte brighte, if the skyn in the bottome shinenot, it betokeneth death.

**C**arayne thin in substannce, haueing fletting aboue as it were a darke sky, signifieth of death.

**C**arayne dersty, sinkyng, and dark with a blacke skyn within, betokeneth a prolonging death.

**C**arayne that is of the colour of wa- ter, if it haue a darke skyn in an Arcis it betokeneth death.

**C**arayne þ hath drestes in þ bottome mepled w blode; it betokeneth dech.

**C**arayne

## The Treasurye, or closet

**C**urſine black and chſck: if the ſick  
for he wher he goeth to the priuie,  
and when he ſpeaketh ouer þarce i  
þz that he vnderſtādeth not aright,  
and theſe ſickenesſes go not from  
þym, they beoken death.

**C**How to make a ſoueraigne Water, that  
þ. Doctor St. Iuyns Phisicion, a man of  
great knowledge and cunning, did pra-  
cice: and vſed of long expeſience. And  
therwith did very many Cures, and kept  
it alwayes ſecret, tylle of late a little be-  
fore his death, a ſpeciall friend of his, dyd  
get it in viſiting of him. Cap. lxvij.

## The Receipt.

**C**Take a Gallon of good  
Gascoyne wyne: then  
take Gynge, Galyn-  
gale, Camamyll, Cyna-  
mon, Nutmeggs, Graines  
Cloutes, Mace, Annynges seedes, Fenel  
seedes, Carawayes seedes: of euery  
of them a dram. Then take Sage,  
Spices, Redrofes, Cime Peillitory  
marre,

of the wall, wylde Margeris, Rose  
marie, Peny monsayne: otherwile  
called wilde Time, Camamyll, La-  
uender and Auenis, of euery of them  
one handful: Then beate þ Spices  
small, and bruse the Herbs, & put al  
into the wīne: and let it stand. xii.  
houres: syrringe it diuers tyme:  
Then stel it in a Limbeck, and keep  
the syrpt pīnt of the water, for it is  
the best: then wil come a second wa-  
ter, which is not so good as þ syrpt.

The sundry vertues and operations of the  
same, many times approued.

The vertues of this water bee  
these: it comforteth the sp̄it̄s,  
and preserueth gretly þ mouth  
of man, and helpeþ the inward de-  
ceases, comming of colde, agayne  
Waking of walseye: It cureþ the  
contraction of synowes, and hel-  
peþ the conception of women  
that be barren, it kylleþ þ wormes  
in the

In the Bellinge : it helpeth the colde  
Cowe, it helpeth the Tooth ashe, it  
comforteth the Stomack very muche  
it cureth the cold Dropsey, it hel-  
peth the stome in the bladder and in  
the vaynes in þ back : it cureth the  
Canker; it helpeth shortly a stinkig  
Breath, and who so blesch this wa-  
ter euer amonge, and not to oft, It  
preserueth him in good lyving: and  
will make on some yong very long.  
You must take one spoonful of this  
water fastg but once in. vii. daies:  
for it is very hot in operation. It  
preserued Doctorz Steevens that  
he liued. xxx. and. xlviij: yeates,  
therof. þ. he liued bedzed.

FINIS.

\* These Bookes are to be found at the west  
ende of Paules Church : By Richard  
Jones, the Printer heress. 1573.

